

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 01/23/18 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 3.8 °C **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: HUNTER FARMS **ID#:** 37-87

Date: 01/24/18 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES012418-0184

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
115	2/15	1/2 Gallon	Nonfat Buttermilk	Not Found		<1 EHSCC/g				
116	2/13	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
117	2/4	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	4,200 PAC/ml			
118	2/5	Gallon	2% Chocolate	Not Found	Not Found	<1 EHSCC/mL	330 PAC/ml			
119	3/23	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
120	3/23	16 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
121	3/11	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
122	3/4	Quart	Non Fat Yogurt	Not Found		<1 EHSCC/g				

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson
Plating Date: 01/24/18 **Time:** 10:00
Temperature when Analyzed: 2.0 °C
Comment: No raw milk received in cooler.

Approved By: Susan Beasley

